

## *Restaurant Week Menu*

### *Optional Wine Pairings:*

*Tier 1: \$25*

*Tier 2: \$45*

### *First Course*

#### *Amuse-Bouche*

*Eggplant Puree, Fried Garbanzo Beans, Fresh Herbs, Meyer Lemon-Infused Extra Virgin Olive Oil*

### *Second Course*

#### *Caesar Salad*

*Fresh Romaine, Shredded Parmesan, House Croutons, Caesar Dressing*

#### *Wedge Salad*

*Crisp Iceberg, Tomatoes, Bacon, Bleu Cheese Crumbles, Bleu Cheese Dressing*

#### *Soup du Jour*

*Coconut, Beet and Ginger*

### *Third Course*

#### *Flat Iron Steak - 8oz.*

*Bleu Cheese Butter, Fried Shallots, Fresh Arugula, Roasted Grape Tomatoes*

#### *Pork Filet*

*Cherry Demi Glace, House Mustard, Ricotta Mashed Potato, Fried Thyme*

#### *20nine Signature Chicken*

*Tomato Buerre Blanc, Pepita Crust, Roasted Potatoes, Brussels Sprouts*

#### *Gulf Black Drum Fish*

*Lemon Mustard Cream, Organic Golden Quinoa, Sauteed Baby Spinach*

#### *Ribeye - 14 oz. +\$29.99*

*Whiskey Mustard Sauce, Crispy Asparagus, Fried Mushrooms*

### *Fourth Course*

#### *Lemon and Honey Habanero Cheesecake*

*Honey, Honey Powder, Brûléed Lemon, Chile Oil*

#### *Berries and Cream*

*Macerated Berries, Lemon Zest, Madagascar Vanilla, Chantilly Cream*

*\*\*\$35 per Person\*\**

*\*\*No Split Plates\*\**

*\*\*Gratuity Not Included\*\**